

# American



# Farmer

AND SPIRIT OF THE AGRICULTURAL JOURNALS OF THE DAY.

"O FORTUNATOS NIMIUM SUA SI BONA NORINT  
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## A JUDICIOUSLY MANAGED AND PROFITABLE FARM.

If our readers should derive as much pleasure as we did, in reading the subjoined account of the management and products of a thrifty Yankee's farm, they will thank us for having afforded them the opportunity of perusing it. The productiveness of this farm should go far to prove, how much better it is to cultivate a small farm well, than by attempting the culture of a large one, greatly beyond our means and force, to reap disappointment as the reward of our toils.

### STEPHEN BRINLEY'S FARM.

Not more than thirty miles from the city of Boston you may have noticed a pretty location—a sloping surface inclining to the southeast—the highest point covered with pines, furs, and other evergreens. At the foot of the slope, on the South, a gentle brook meanders over the washed pebbles, or when more full and generous, it distributes its favors over the green herbage and makes rich a long lawn that yields without culture the winter supplies for a sleek herd of red Devons and a few cosset sheep.

Mr. Brinley's farm consists of one hundred acres. Eighty of cleared land, ten of wood, and ten of timber land. The twenty acres of forest lie north of his buildings and protect them as well as his herds from the northerly winds. His dwelling house is not so large as to go without repairs, and his barn is large enough to hold his fodder and to shelter his stock.

The highway runs nearly east and west, and his house is set square with it instead of ranging with a north and south line. As the house stands on the north side of the highway it faces southerly, and you are not tempted in a cold day, to go round to the back side to enter it.

No evergreens are planted on the south side to screen it from the sun in winter—none are admitted there but such trees as are called deciduous, or mannerly enough to doff their caps as soon as they are found to intercept light and warmth which is wanted in the building in short days. But a belt of trees is flourishing on the west and north sides of the building, bidding defiance to wind and snow, and looking as fresh through the whole winter, as in June.

The barn and out-houses stand easterly from the dwelling-house and on the same side of the way, leaving the south and southwest breezes a free passage, and full authority to waft the noxious vapors from the manure heaps in a direction from the sitting rooms, in warm weather, such as accompanies breezes from this quarter. When the winds are north or northeast the effluvia is seldom offensive.

The principal barn has a deep cellar under the whole, but as it stands up well on the sloping land no water stands underneath. The cowyard is south of the barn and lower than the cellar, sloping enough to shed off all excess of wet into a pit on the eastern side where materials are thrown to become impregnated. Thus no ice is made in the yard to endanger the cattle's bones, and no mire-pits formed to catch and hold fast the shoes of the unwary footman.

A cheap shed runs the whole length of the west side of the yard, and another forms the east side.

The barn cellar is stoned on three sides leaving an opening south. All the cattle lie loose under the barn and sheds; and when one or more requires different feed or treatment they are put in single pens.

Racks are made round, that the cattle may eat on either side without fear, as they will gather around a small stack of hay, not being exposed to be cornered and hooked, but free to fly off in a tangent when a superior nods at them.

The cattle have learned their places, and there is no more danger from hooking than when they are yarded in summer, the master cattle having their favorite stands and keeping them the principal part of the eating hours. Some hay is wasted, as coarse hay always will be, in any mode of feeding; but as the yard is never very wet and as straw and the poor kinds of fodder soon accumulate about the circular racks, very little hay that is valuable will be lost, and the poor kinds will be eaten much better when exposed in the yard or in open racks than when placed in a close manger before cattle that must either starve or eat in a fixed position—the head confined and the knees worn bare on a hard floor.

The cellar is warmer in cold weather than the sheds, and in the coldest nights the master cattle choose the warmest part of the cellar, that is, the north end, to lie down in, and it sometimes happens that the underlings will choose to lie close beside them and you will find a dozen head lying in a small compass. But in moderate weather you will find the cattle preferring the open sheds to breathe a free air.

Mr. Brinley finds his cattle will eat coarse fodder better when they run loose than when they are tied to a stanchion; that they lie more comfortably, much cleaner; and that the labor of tending them is not half so great; that the milk is cleaner, and that the manure is much more valuable. For every drop of the urine of the cattle is absorbed by the loam that is carted into the yard and under the barn in autumn. The solid part too is trod down and mixed with the loam instead of freezing and thawing as it will when thrown out at the window in the usual manner.

The whole cellar is not occupied by the cattle, for the bay of hay takes 15 feet of it and runs down six feet below the floor. This bay 15 by 40 feet holds six tons below the floor; and as six tons more will fill it only six feet above the floor, 12 tons can be pitched into this one bay without a man or a boy to take it away from the carter.

One man goes up from the field with a load of hay and pitches it off without assistance, leaving the others to rake and prepare for the next load.—This makes a great saving of labor in the very busiest part of the day, and when there is the greatest danger of loss from showers. The hay in the bay may be levelled down in the morning when all hands are near by and no lost steps are taken.

Under the barn carts can be driven without obstruction, going in on one side and turning about as occasion requires, to carry in loam or to carry out manure. A pump stands a couple of rods from the barn and a trough conducts the water to the trough which stands in the warmest part of the cellar and seldom freezes.

Mr. B. having 80 acres of cleared land, ten of which is natural mowing, and sometimes flooded, he keeps forty more in tillage and mowing. He has two acres of orcharding which he keeps constantly broken up, and no cattle or horses are allowed to run in it.

There remain nearly thirty acres of pasture land, most of which he can plough. On these thirty acres he summers 15 cows or cattle of some kind, and he keeps half as many hogs as cows. The refuse of his dairy furnishes the principal part of the food for his young hogs, and he fattens his pork with Indian and buckwheat meal, pota-

toes, &c. He plants two acres of corn and one of potatoes, never planting the same plot more than once before laying it again to grass.

Four acres of his lightest soil are devoted to buckwheat. And as such land is not ploughed till the last of June, a green crop of weeds, &c. is always turned under, and he finds he may have an annual harvest of buckwheat with once ploughing and without manuring. But he occasionally sows buckwheat in May and ploughs in the first crop to enrich the land, and when he has time enough to sow again for a harvest.

This course leaves him about 30 acres of upland mowing, from which he sometimes gets 60 tons of hay, besides about 12 tons of stock hay on his low ground.—Now as he breaks up but about three acres each year his English mowing land would yield him but little if it must rest till its turn came to be planted—it would not come more than once in ten years, and in that time it would be so clogged with grass roots and bound out, as we call it, that it would not yield half a ton to the acre.

To remedy this evil he adopts that branch of the new system which consists in turning over the green sward in August and sowing grass seed at once on the furrow. This saves the exhaustion which is caused by grain crops—saves the expensive operation of tillage—and secures large annual harvests of that most important article in a cold country, the most indispensable item in New England husbandry—a good hay harvest.

Mr. Brinley's cattle look sleek and handsome.—If they are not all Devons they have the Devon color and appearance. No filth is found adhering to their sides and flanks, and they may be approached most readily in the yard without subjecting the inspector to a sight of filth and slime.

Mr. B. fattens ten hogs, which weigh, on the average, 4,000 lbs. This, at 6 cents, \$6 per hundred—gives 6 times 40—\$240. His cows—fifteen—nett him \$40 each,=\$600. He sometimes sells from 15 to 25 tons of hay in a year—and this at \$15 per ton—the average price of hay for 30 years past, gives not less than \$300 more.

Mr. Brinley keeps a couple of horses and with these he does the principal part of the labor on his farm; though he occasionally keeps a yoke of oxen, and he sometimes fattens them for market. Sometimes he purchases cattle from the country in autumn, keeps them through the year and sells them for beef, and keeps a less number of cows.

His four acres of buckwheat give him 80 to 100 bushels of grain, and his two acres of corn yield him, on the average, 120 bushels; and he raises his own rye and oats on three acres of ground that were planted the preceding year. Occasionally he raises wheat instead of rye, for his own use; and generally he makes it a rule to buy nothing which he can raise on his own farm—so that whether prices are high or low he is not affected except in regard to the surplus which he has for sale.

From his orchard he realises a profit. Sometimes he sells 200 barrels; and whether apples are plenty or scarce the net income is not so much varied as the quantity of fruit. He thinks he averages not much less than \$100 for his apples. These four items give on the average from 12 to \$1300 worth for sale. Then his family is supported besides from the same farm, and supplied not only with all kinds of necessaries but with numerous luxuries. These are, honey from his bees, peaches, pears, quinces, currants, raspberries, strawberries, cherries, in their season,—and grapes of various kinds that give him a great supply from the first of September to the first of November.

Then he has a pair of horses to travel with, either in a wagon or in a family carriage, and he has always leisure enough excepting only in July when his hay harvest pres-



ses. This whole farm is carried on by the labor of one hired man through ten months of the year, one more in July and a lad of a dozen years of age; and the owner is not under the necessity of laboring more than half the time. There is no crowd of work except in hay time.

In winter he needs but little help, for when at home he chooses to feed his own cattle by throwing their hay into the racks; and one of his horses pumps all the water for his stock by means of a fixed horse power, the cost of which was less than \$20. The same horse, at the same time, and in the same gear, may turn a grindstone, an augur, a churn, and a washing machine. The churning and the washing are done on Monday morning.

#### THE VINE CULTURE.

The following communication which we copy from the Albany Cultivator, gives a very pleasing view of the Vine culture in this country. It is from the pen of the Rev. Sidney Weller, a very successful culturist of North Carolina:

*A Comparative View of some Native Grape Vines, and other matters pertaining to Wine making, and the "American System," in the Brinkleyville Vineyards.*

MESSRS. GAYLORD & TUCKER.—A gentleman from S. C. made some inquiries of me lately, regarding the state of my vineyards, and my estimate of the different qualities of grapes and the like, which gave rise to some remarks which I deem proper to offer for insertion in your paper. The first part of the following is copied from the letter I sent to the inquirer.

You inquire about my native vines of peculiar excellency, and wish a description thereof, with reference to Norton's seedling in a comparative view. My Halifax has twice as large a berry as the Norton's, and is equal, I consider, if not superior in other respects, and especially free from rotting or any other casualty. The growth of the vine is much more extended than that of the Norton; I have them spreading over trees and scaffolding 30 feet and more each way, and bearing well wherever the vine branches go. The size of the berry prevents all depredations by birds; but not so the Norton. The Norton ripens rather earlier than the Halifax. The bunches of my Halifax are more easily cleaned or prepared for pressing; as all the grapes ripen at once, and no green ones among them. The Vine Arbor grape has a berry of somewhat different flavor, and vine leaf much larger. (hence fine for arbors;) but in other respects, as that of the size of the fruit, rapidity of growth, and extended spread of the branches, answers to the Halifax. But the Norton is a most excellent grape, and all three very fine for table when fully ripe, and very superior for wine, and never disappoint as to a full crop, by rotting or otherwise, in my region or elsewhere, as far as I have learned, and I have heard from various sections of our country, wherever distributed; the Weller Halifax in particular, doing finely in Orange county, N. York, my native place. Indeed, I have reason to believe that the foregoing and other natives I cultivate, of like excellence, will do well in any part of our Union. But not so the famous Scuppernong of North Carolina nativity. Although in our region the finest grape in the world, I may say, yet north of latitude 37°, I learn it will not answer well, as ripening too late for the climate. As a circumstance to warrant the above encomium on the Scuppernong, I name that a French gentleman visiting my vineyards, who like many other foreigners, was disposed to disparage American native grapes, when coming to my Scuppernong arbors loaded with the largest of grape berries, as well as most delicious to his taste, exclaimed "here is a grape equal if not superior to any I have ever seen in France." In Southern climates under the best management, 2,000 gallons an acre may be calculated on as a vineyard product. Good brandied Scuppernong wine at rates of a dollar a gallon in the market. I make some with about two lbs. of double refined sugar to the gallon, that brings me two dollars per gallon; and is considered by many equal to the best champagne. The Scuppernong juice is not near as strong or as much saccharine in it, as the aforesaid natives. Indeed, the juice of the latter this season, when I tested its strength with an egg, floated it so that a part as large as a twenty cent piece, appeared above the surface; or according to Mr. Adlum's test would have made a good keeping wine, without the addition of either sugar or brandy. (Some years since, I made some from well ripened grapes of my Halifax, without adding any ingredient, that kept well and

continued to improve by age.) But the Scuppernong is easier gathered than other kinds of grapes; nothing to do but to hold a large sheet or blanket, (fastened to poles on two sides, and two persons to hold,) and shake the canopy above with a forked stick, and all the grapes then ripe fall into or upon the sheet. Next they are mashed with a machine of two wooden rollers, (very soon done,) and pressed, and the juice strained through several folds of a woolen blanket, and then sugar or brandy added, and put in casks; it stands till winter, and is then racked off, and is as limpid as water, and a most beautiful and excellent wine. Families aware of its excellence, (as well as of my other wines,) as a medicine, send from considerable distances around, to procure it in case of sickness. A neighbor some two month since, was attacked with a complaint that usually lasted him for some weeks. I sent him a bottle of my oldest and best wine, which he avers cured him in a few days. As it is unequivocally the pure juice of the grape, churches in this region prefer my wine for common occasions.

Some of my Scuppernong vines of 10 or 12 years old, yielded their half barrel a piece, the vintage just past. Yet this is small compared with a vine procured for me some 8 years since, and planted in a garden, which yielded a barrel last year, (I have not heard from it this;) and of another on the sea coast of this state, that alone covers near a quarter of an acre, and yields five barrels annually, besides supplying its owner and neighbors with most delicious fruit during a season of near two months. The Scuppernong far out goes any sort of grape I have ever heard or read of, (except it may be the famous Ham-burgh of England, at Hampton,) as to yield of single vines. But yet my Halifax, and others, fall not far short of it as to yield by the acre. I plant all but the Scuppernong 10 feet each way; but for that 30 feet each way is full near. At 40 feet, well managed, they will form a canopy over head in 10 or 12 years. Some branches of mine at that age, extended 60 feet each way.

As instances of yield per vine, of other kinds, I name that 20 of my Vine Arbors (some of them young and comparatively small,) yielded the past vintage near a barrel of wine; and about 60 of my Halifax, more than two barrels.

As an instance of the rapid increase of a vineyard in the South, when fairly under way, I stated that year before last, I made about 8 barrels of wine; last year 12; and the past vintage of this season between 20 and 30; and next year I calculate on 40 or more. Particularly in the Carolinas and Virginia, where cotton is becoming no longer a profitable staple, considerable attention is awakening to the importance of vineyards. Among various late applications for rooted vines (I have nearly 2,000,) and cuttings, a gentleman in South Carolina applies for several hundred rooted Scuppernongs, (this kind does not succeed with cuttings, though well with ever so small roots,) and asks their price. I named as a medium price, 20 dollars per hundred for largest, or two years old, in nursery; 15 for one year old, and 10 for the season layers or small-est rooted.

I close this communication, (now longer than intended,) by an observation on the self-manuring plan, or that indicated by nature's process. Woods (particularly our Southern piney old fields,) are renovated by the annual fall of leaves. But apart from art, as well as nature, a vineyard could not be self-manured; for the leaves would blow away soon after falling. Therefore, I scarify the ground on the eve of frosts; and immediately after the falling of the leaves I run over the ground again with a cultivator harrow. This done every fall, there is no need of otherwise keeping up the fertility of the soil. Another mode I use, is to cover some depths with pine leaves or other litter, and every year or so add more; a similar mode to that by which I double my crops of wheat and other small grain, and at the same time continually increase the fertility of the soil by securing a clover crop and otherwise.

As to the modes of planting, trimming and scaffolding the vines, and various processes of making wine to secure its excellency and safe keeping, or various things pertaining to what I have denominated "The American System of Vine Culture," I may communicate again shortly for your very useful periodical.

Yours, &c.

S. WELLER.

Brinkleyville, Halifax co., N. C., Nov. 14, 1843.

"SPONTANEOUS COMBUSTION"—Mr. Editor: I cheerfully respond to a call of a correspondent, and verify with

readiness the fact, that in England it is no uncommon thing to witness the firing of hay stacks by spontaneous combustion. I very well remember a case of the kind taking place in the village of Fighldean, near Salisbury, Wiltshire, one Sunday afternoon, and the way in which the people rushed out of church to assist in putting out the fire was a caution. The conflagration was confined to one stack, which was surrounded by several others; but this had been smouldering for several days, and at length assumed such a character as to induce some one to examine it, by removing a portion of the hay, when it immediately burst into a flame, and burnt so furiously, as to require the exertions of a considerable number of the congregation and a plentiful supply of water poured on by buckets full to get it under.

But it has been ascertained, that the hay might have been put together in a comparatively green state and with no fear of firing, if salt be sprinkled over the different layers at the time of stacking or placing in the mow or barn. I say, this has been proved to be the fact; but to what way the salt thus operates, is a question which I should be glad to see argued in your useful and very instructive pages. Would, therefore, some of your scientific readers favor us with an elucidation of this important subject, and oblige one who is seeking for the information, without the power of furnishing it from his own resources. It is with deference I ask, is the effect to be attributed to chemical process, or merely to mechanical means, if it may be so termed? We all know that a small portion of salt has the power to bring on a very active state of fermentation, whilst a larger quantity has the means of preventing it altogether, thus forming within itself a kind of paradox, being at the same time one of the most efficient septics and the strongest anti-septic in nature. The question therefore, will be in which of its characteristics does the salt operate, in bringing about that *anti-igniting* character which it is also known to possess.

It is the very general, nay, I believe, universal belief, that salted hay is preferable, as food for all kinds of stock, now I have some doubts on the subject, but being a tyro in such matters, I would be glad to be informed by the experience of others more learned in the law, and through the means of your widely circulating medium, whether there are not some cases in which salt hay is, to say the least, not to be preferred to that which has been properly cured without having been subjected to the process.

Your constant reader,

A. C.

Boston, Dec. 3rd, 1843.

Boston Cultivator.

*A fair Crop*—Capt. Francis Plumer of this town, raised the present season from 157½ rods of land, 90 bushels and 14 qts. of good sound corn, making 91 bushels and 27 qts. to the acre. The land on which this corn grew is slaty or gravelly. The rocks in it are of a yellowish color on the outside, but when broken, blue. The original growth was white oak and pitch pine. This land was about as unproductive, up to the present time, as any capt. Plumer had on his farm. It has not, probably, for thirty years past, borne more than one ton of hay any year, and many years much less than that; and it is thought that it never produced over thirty bushels of corn in a year before. The present crop was not owing to the goodness of the land, but to the liberal application of manure and proper and careful culture.

This land was broken up in the spring of '42 and planted to potatoes with a top-dressing of 200 bushels leached ashes to the acre. Last spring it was dressed with 38 loads of 40 bushels each without being trod, of three-fourths stable manure mixed with one-fourth of soil from the highway ploughed in. The corn was planted on the 18th of May, 2 ft. 9 in. between rows, and 20 in. between hills with 3 kernels in a hill. It was cultivated with the Cultivator and carefully hoed twice, and no more. The corn was an early 8-rowed yellow.—*Dover Mass. Gaz.*

*Great Yield*—Andrew Johnson, esq. of this town, has harvested his carrot crop, which has yielded the enormous weight of 6790 lbs. which grew on 36 rods of land; they are of the orange kind, and many of them measure 4 or 5 inches in diameter, and from 1 to 2 feet long. Of three monsters which stand at the side of our desk, one is 26 inches long. Those who love good pies, and have no squashes, should get a supply of this carrot, as they make excellent pies.

We also learn that Mr. Geo. Lee has raised this season, 21 bushels of carrots on a piece of ground 8 feet by 20, which is a great yield.—*Haverhill Gaz.*



## CURING AND COOKING HAMS.

The following is Miss Leslie's receipt for curing and cooking hams. The ingredients for curing is the quantity to be used on four hams:

Mix together one pound of fine salt; two pounds of good brown sugar; and two ounces of saltpetre, powdered fine. Then mix together a quarter of an ounce of cloves, a quarter of an ounce of mace, and half an ounce of nutmegs, all powdered. Add the spice to the salt, &c., mixing them thoroughly. Then put them into a pot over a slow fire, and stir them till they become very dry and hot, which should be in about two minutes. Be careful not to have the fire too quick, or to keep them too long over it, lest the sugar should melt. Afterwards divide this mixture into four equal parts, and rub one of the portions, a little warm, on each side of the four hams, which should previously be wiped quite dry with a clean cloth. Next lay the hams with the rind down, in a clean salting tub, and keep them thus six or seven days. At the end of that time, take the hams out of the tub; and to the pickle that remains in it, add two gallons of water, stirring it well. Then pour the liquid into a large pot. Next, stir in two quarts of molasses, and two ounces more of saltpetre; put the pot over the fire, and boil and skim the liquid till it is perfectly clear. Afterwards, let it stand to get quite cold. Return your hams to the salting tub (first making it very clean) pour the pickle over them, and let them lie in it three or four weeks. Then smoke them eight days—with the shank or bone hanging downwards. Corn cobs make a good fire for smoking hams.

Hams should, previous to boiling, be soaked to make them tender. A green or new ham, may be put in soak early in the evening, and the water changed about ten or eleven o'clock. One night's soaking will be enough for it. An older ham should soak twenty-four hours; and one two years old will require soaking for two days and nights; always changing the water at intervals. A ham weighing fifteen or twenty pounds should be boiled six or seven hours, simmering slowly the first hour. Take care to skim the pot well.

When the ham is done, strip off the skin, which should be saved to skewer on again when the ham is put away cold. This will prevent the cold ham from becoming dry and hard.

A cold ham that has not been cut, can be greatly improved by glazing it as follows: Have ready a sufficiency of beaten yolk of egg—and dipping in a brush or a pen-feather, go all over the ham with it. Then cover it with bread-crumbs grated as finely as possible—and afterwards go over it with cream. Finish by browning it in the oven of a stove. This glazing is delicious.

Cold boiled ham is better than raw for broiling or frying. If raw ham is to be boiled or fried, scald it several times to take out the salt which otherwise will ooze forth in cooking, and stand upon the surface of the slices, tasting and looking unpleasantly. When scalded, it should lie in each hot water half an hour.

There is, however, no process of curing that will make good hams unless the pork is of the best quality, and corn-fed.

From the American Agriculturist.

## IS CHESS THE ORIGINAL OF WHEAT?

Buffalo, November 2, 1843.

No. VIII. p. 240, of the American Agriculturist contains a letter dated Virginia, August 10, and signed P., which, from some internal evidence, indicates an origin from one able and enlightened, and now filling a responsible post in the great cause of American agriculture; and though it may be our lot, for the time being, to differ on some points in this important and comprehensive pursuit, yet it may be fairly assumed that we agree in wishing to arrive at truth, wherever that may lie. He will excuse me for adding it would have been more pleasant and satisfactory to the public, had he added his name to the communication. But allow me in the first place, to correct a preliminary mistake he has fallen into, in attributing the authorship of "Ulmus" to me, the credit of which, whatever it may be, being due to Mr. L. F. Allen, and not to me, who entered the agricultural field some years subsequent to the publications alluded to.

It is a source of no little regret, to find so worthy a correspondent as P. falling into some of the common errors of a controversialist, under which genus it is the least of my ambition to be classed. It partakes rather too

much of the Swift and Warburton school, to be in decidedly good taste. I "undertake to make suggestions, which should not have been expected from an enlightened man in this enlightened day;" and I am "Rip Van Winkle sleeping through the chess controversy," which resulted in the "triumphant" (?) overthrow of this "deeply-rooted and popular error;" and if I had not thus slept I "would have scarcely ventured to evoke the aid of metamorphosis, long since exploded and banished to the dim twilight of agricultural knowledge, nor remained ignorant of the utter discomfiture of those who then thought as I do now."

With all deference to the responsible station and well-known ability of P., I must beg leave to say, that I see no relevancy to the subject in these and kindred remarks. It is talking about it, and about it, but not to the matter in issue. I made a suggestion it is true, (not "suggestions,") that chess is the original of wheat, but I do not attempt to substantiate it, for nothing would satisfy even myself of its correctness, short of absolute demonstration, which can only be afforded by actual experiment, for which, years may be required. But P. neither overthrows this single suggestion, nor even renders it less probable than it was before.

But to the main subject of his article. I regret he should have confined himself to asserting simply the discomfiture of one of the parties belligerent, without condescending to inform us ignoramuses in what particular way, and on what grounds we have been overthrown. I must assert again my ignorance of the chess controversy, nay more, my utter repugnance to wade through pages and folios for ideas, which, after all, may exist rather in the imagination of the writers and their too credulous readers, than in the volumes supposed to be enriched by them. I should as soon think of looking over the tomes of times of superstition, containing the evidence on which Galileo was confuted, in his novel and heretical ideas that the world turned on its axis. But this I will stipulate with P. to do: I will carefully read, and weigh every idea going to show the inconvergency of wheat into chess, if collected and condensed by P. But he must be sure they are ideas going directly to establish his position, not round-about and irrelevant assertions that prove nothing to the purpose. As it is my only desire to arrive at the truth of this matter in the shortest possible way, without at all permitting myself to be awed or hampered by commanding names or authority, when "a greater than Solomon" is at hand to settle the principle, I mean nature herself, I shall confine what I have to say on this subject to the statement of a few simple facts.

A neighbor of mine had a field of fine wheat apparently entirely free from chess, except by the side of one of the fences, which was nearly all chess. On inquiry how this difference occurred, he said the whole field had been sown with the same seed precisely, but that his flock of geese had got into the field while the plants were young, and had eaten off and partially pulled up the wheat, and the consequence was it had turned into chess.—So much for fact No. 1.

Fact No. 2. A friend in Ohio had a large wheat field, through the middle of which, a low swale of marshy, wet land extended. Over all this low ground, chess was, with some slight exception, the only crop, while all besides was fine, plump wheat. His explanation of this result was, that all the field was sown with the same seed, broadcast, without discrimination, and that owing to the low part of the field being saturated with water when the frost set in, the ground had been thrown up, the roots of the wheat laid bare, and the scanty nutriment they had been able to get, had produced chess in the place of wheat.

Fact No. 3. I saw a luxuriant field of oats at Manitowish, Wisconsin, this season, which had been cleared last fall, and was then surrounded with the original forest, over which no cultivated crops had ever before been sown. The whole field looked remarkably fine, as did all the crops in that region, and I discovered no chess in any part of the field except on one edge. This had been scratched over with the harrow for about two feet in width, and the ground was very hard, while all the remainder of the lot had been well plowed. On this strip, affording a scanty subsistence to the seed, every particle of the grain was chess. The owner assured me the seed was alike over the whole field.

Fact No. 4. Mr. Wright, Editor of the Prairie Farmer, told me while in Chicago in July last, he had the testimony of persons of unquestionable veracity, that they had discovered stalks both of wheat and chess growing out of the

same stool, and originating from the same seed, the most careful watching and examination failing to show two separate roots.

Fact No. 5. Mr. Wright further assured me, he had equally conclusive evidence that from the same stalk, producing a head of wheat, a shoot had been thrown out from a lower joint, which produced chess.

Now here is testimony in favor of wheat and oats producing chess, which, if given on a capital trial before the late Chief Justice Marshall, and not satisfactorily explained, would inevitably have resulted in hanging the criminal. On these simple facts I rest the case. Will P. enlighten and oblige your readers by affording some perfectly satisfactory explanation of the above facts, or acknowledge there is sufficient evidence that wheat and oats can be converted into chess?

In a recent tour of some 2,500 miles through Ohio, Michigan, Indiana, Illinois, and Wisconsin, I met but one person with whom I conversed on the subject who entertained a settled conviction that wheat can not be converted into chess, and he was from the east; and from the evidence on which they base their opinion, I think I may add with all possible deference, their brains must have produced chess or chess, not to have come to this conclusion. I beg it will be particularly remembered, to avoid the waste of ink and paper, that while I contend that wheat may produce chess, chess is also produced by sowing chess.

R. L. ALLEN.

## BEEF, PORK AND LARD FOR THE ENGLISH MARKET.

The following directions are given by a Liverpool correspondent of the Philadelphia Courier, for preparing Beef, Pork and Lard for the English Market:

**Beef.**—Kill fat cattle only; all parts are used but the head, feet and legs; to be cut as nearly as possible, into pieces of 8 lbs. each.

Pack away in store casks, with dry salt well rubbed in, the casks to be filled up with pickle, sufficient saltpetre being added to give a bright color and proper consistency. In a day or two, or as soon as the blood is sufficiently purged out, the Beef is to be removed to fresh pickle, where it remains, until packed for exportation.

All pickle to be made strong enough to float an egg, and the scum to be taken off after settling. ~~Observe~~ Observe, saltpetre must not be used in any pickle after the first.

To be packed in Barrels of 25 pieces, or 200 lbs., or Tierces containing 38 pieces, or 304 lbs., perfectly watertight, with two iron hoops at each end, and made just to fit.

It is important that when the packages are opened, the Beef should present a slightly appearance to dealers. The edges of the pieces to be trimmed and laid in smoothly; between each layer some fine salt is to be used, and over the top of the whole an inch or two of very coarse Turk's Island, or St. Ubes should be placed. Pack Dry, and after heading, pour through the bung-hole 3 or 4 gallons of fresh pickle.

**Pork.**—In curing, the same process is to be observed as for Beef. It must be cut into 4 lb. pieces, and all parts used except the head, feet, and legs to the knee joints. To be packed for exportation in Barrels of 50 pieces, or 200 lbs.

Government inspection is quite unnecessary. Each packer must brand his own name conspicuously on the head of his casks, with the number of pieces, and description of Beef or Pork—a favorite brand will often sell for 5 to 10 shillings per Tierce more than one unknown to the English purchaser.

**Lard.**—Really fine Lard for culinary purposes, should be packed in neat white kegs, of about 40 lbs. each; it should be poured in and allowed to cool before heading; a piece of white paper to be laid on to prevent its adhering to the top when opened—the kegs in all cases to be full.

So much care is not required in Barrel Lard, which is chiefly used for Chandlery purposes, Machinery; but if poured in before heading, there would be a greater certainty of the packages being full. WILLIAM GARDNER.

**Large Corn.**—The Upper Marlboro' Gazette says:—A gentleman has handed us a ear of corn, grow upon the farm of Mr. Benjamin Berry, in this county, which is a "feetle the largest" we ever saw. It measures 13 inches in length and 8½ in circumference. There may have been larger ones in the same rank, as the gentleman took this without searching a pile. Such "corn banks" as these, declare good dividends.



## THE AMERICAN FARMER.

PUBLISHED BY SAMUEL SANDS.

**CHRISTMAS**—As this festival will have passed before we shall have another opportunity of communing with our patrons, we seize this occasion of tendering to each and all, in the singleness and fulness of our heart, *the compliments of the season*. And in tendering them, we pray our readers to believe us that we do not do so from an unmeaning spirit of obedience to custom; but from the sincerest and most cherished feelings of our heart. The associations connected with, and the reflections arising out of, this day, are calculated to, and should, repress all sinister motives, and fill the mind with sentiments of gratitude, and love—*gratitude*, because it is the anniversary of the Christian's jubilee—of that jubilee, which vouchsafed to man, at once the paternal interest which his Creator took in his well-being, and the sacrifice he had made to lure him into those paths which lead to eternal bliss—and *love*, because of the evidences of regard thus manifested in his spiritual existence.

From the earliest era of the Christian history, Christmas has been celebrated by rejoicings, and in gladness of heart, but whether those rejoicings and that gladness have been appropriate to the solemn occasion, is a question which we shall not undertake to solve. That the Christian heart should be filled with joy upon the recurrence of such an advent there can be no doubt; but whether that joy is appropriately manifested amid revelry, is what we have long doubted. We believe the day should be devoted to far holier aspirations—to more devout purposes—to the out-pouring of the heart's purest thanks to the great I AM for the blessings which he had conferred upon man.

Far be it from our intention to wish to repress those generous feelings—those noble impulses—which fill the young heart on the coming of this hallowed day; for we do hold, that love is not only congenial with religion, but that, with truth and charity, it comprises its legitimate elements. Nor would we interfere with any of those innocent amusements which time have consecrated as belonging to the occasion—all that we aim at, is, that they should be tempered by moderation, and that, in shewing our respect for the sanctity of the day, we should not forget that, as a religious festival, it is mete we should distinguish between the ovations of a military conquest, and the commemoration of a day rendered sacred by the peaceful mission of a Saviour.

We reiterate the tender of our compliments, and shall conclude, by sincerely hoping that plenty and the zest to enjoy it, may abound not only at the board of our patrons, but throughout our land.

ADDRESS OF BENJAMIN P. JOHNSON.

We have been favored with a pamphlet copy of an *Address* delivered by Benjamin P. Johnson, Esq. before the Agricultural Society of Oneida county, N. York. We have read it with attention and find it filled with sound practical views. The author maintains that the great object which the farmer should ever keep in view, is the *continued improvement of his land*—that such a succession of crops should be cultivated as will enable him to receive not only the greatest present return, but such as will enable him for years to come, to receive the richest reward from the soil, while at the same time that soil should be continually improving. That this can be done—the example of Flanders and of England and other portions of Europe, afford the most conclusive evidence. Never were there truer propositions laid down, nor those more susceptible of being carried into practical operation. The misfortune however with us, is, that but few farmers

consider what is, in reality, the basis of successful farming—the accumulation of manure—in its proper light. There being few, if any, among us who make it a branch of our system of husbandry; almost all considering it impracticable to provide a force to collect the raw materials for forming compost heaps, and looking upon such occupation of the time of a hand and team as being altogether out of the question.

Mr. Johnson very properly considers the subject of *manuring*, as one of deep interest to every farmer, and that on its judicious and *continued* application, together with economy in the expenditure of labor, so as to render the farm profitable depends the success of the farmer. It is a duty which every farmer owes to himself, as well as to the land he cultivates, to return to his farm every year, at least an equivalent in manure for the crops he gathers. Was this system strictly pursued, lands now fertile, would remain so.

Mr. Johnson is an advocate for *small farms*, believing that no man should cultivate more acres than he can cultivate well, and afford to annually supply with the requisite quantity of manure, to maintain, if not advance its fertility. Ah! but it is said, that farmers cannot afford to do this! We say that every cultivator of 100 acres of land, would find it to his interest to keep a man and a one horse cart the year round, gathering leaves and mould from the woods, scrapings from the roads, yards and lanes, weeds, marsh mud, and whatever else he might be able to collect, susceptible of decomposition. Such force, thus applied, would be able to collect a sufficiency to manure one half of his farm annually, if those materials were properly composted and judiciously applied. In all such compost heaps there should be *lime, ashes and plaster* in the proportion of a bushel of each to every cart load; and the compost heaps, when formed, should be protected by coverings of earth, if it should not be convenient to place them under sheds.

We wish that some *enterprising* farmer would at once commence an experiment upon our plan, and report his success to us this time next year; we are satisfied that if once tried, it would be followed.

### PREMIUM CROPS.

We like occasionally to recur to premium crops, as the products, when extraordinary, serve to stimulate husbandmen in other localities into a spirit of emulation, which is always beneficial. In accordance with our custom, we shall lay before our readers a brief abstract from Gen. Merriam's Report, made to the Agricultural Society of Lewis County, New York, awarding premiums on Grain and Root crops. We will first premise, that the soil of Lewis County has been heretofore looked upon as being infertile.

On *Winter Wheat*, there were three premiums awarded—*first* for 56½ bushels—the *second* for 51½ bushels—and the *third* for 47 bushels, per acre.

On *Spring Wheat*, there were also three premiums awarded—the *first* for 37½ bushels—the *second* for 36½ bushels—and the *third* for 36 bushels, per acre.

On *Oats* there were two premiums awarded—the *first* for 110 bushels, and the *second* for 106 bushels, per acre.

On *Corn* there were three premiums awarded. The *first* for 125 bushels—the *second* for 114 bushels, and the *third* for 55 bushels per acre.

On *Barley* there were two premiums awarded. The *first* for 85 bushels, and the *second* for 72 bushels, per acre.

On *Potatoes* there were two premiums awarded. The *first* for 440 bushels, and the *second* for 430 bushels per acre.

It does not appear from the Report how any of the in-

dividuals, except Mr. Curtiss, the gentleman to whom was awarded the first premium for a corn crop, prepared and cultivated their land. His method was given and we shall here copy it.

The corn was planted on sward ground, which was ploughed last October, the manure then hauled out, at the rate of about 45 loads to the acre, which was left in heaps until spring. On the 10th day of May the manure was evenly spread over the ground, when about 4 loads of leached ashes were spread thereon, and all thoroughly harrowed in. On the 12th and 13th of the same month the corn was planted, the rows 20 inches apart and the hills in the rows the same distance. It was *hoed* three times, and about eight days' work expended each time. The first time the earth was removed from the hill and the earth replaced by fresh earth; the second time the number of stalks was diminished to two in each hill; the third time the suckers were all taken off, but no more earth added at any time than was taken away. When harvested it was found, by carefully measuring both land and corn, to yield 240 bushels of ears, or 125 bushels of *shelled* corn to an acre.

**SUCCESSFUL CORN CULTURE**—We subjoin a short communication made to the Central N. Y. Farmer, giving a very pleasing account of the yield of an acre of corn in Oneida county, N. Y. We say pleasing, because neither the quantity of manure applied nor labor bestowed were large. We call attention to the *manner* of preparing the land and applying the manure, because we believe that the success of the crop was owing in a great measure to the circumstances of deep ploughing and a division of the manure between the subverted and surface soils. We can the more readily incline to this opinion, as there was nothing very extraordinary in the *quantity* of manure applied, nor in the amount of labor bestowed to the after culture of the corn:

EDITORS C. N. Y. FARMER:—

*Gentlemen*—On the farm on which I reside, (belonging to S. Dakin, Esq.,) we cultivated the present season, one acre of corn. The land had lain in grass for many years, and for several of the last had produced but a light crop. In the spring of 1842, it was ploughed up, and received about fifteen loads of manure, and planted with potatoes—the crop only a moderate one. The last spring the piece was ploughed twice, as deep as could be done conveniently, and previous to the last ploughing, received twenty to twenty-two loads of long manure—the precise number I cannot state as no memorandum was made at the time. After the ploughing, eight loads of compost manure were spread on the surface, and the piece harrowed and marked three feet apart each way—and planted the 19th day of May with the common large eight rowed corn, steeped in saltpetre water, and dried in lime. It was hoed twice, which kept the ground tolerably free from weeds as it was kept clean the year before. It was harvested on the nineteenth of September, cut up at the ground and put in shocks, and husked in about ten days afterwards. The product was one hundred and eighty two bushels of ears, equal, as usually calculated, to ninety one bushels of shelled corn. Cost in labor, 23½ cents per bushel.

Last season we cultivated something more than double the quantity of land, naturally the same kind of soil, but which had been many years under the plough, and lightly manured, and obtained 200 bushels of ears, which cost 47½ cents per bushel of shelled corn.

CYRUS INGALLS.

New Hartford, Oct. 25th, 1843.

**THE COTSWOLD SHEEP**—This breed of sheep, introduced into the country by Mr. Sotham of New York, appears to be getting into favor as a large mutton sheep. The lambs got by bucks of this breed are of great promise, some of them weighing at 6 months old 150 lbs.



**EXTRAORDINARY RESULTS OF SKILFUL AGRICULTURE AND HORTICULTURE—Efficacy of Oyster Shell Lime and Charcoal—Curing Hay green with Salt—Ammonia destructive of insects on Fruit Trees—Application of Lime to Apple Trees.**

At a meeting of the *Farmers Club*, of New York, recently, the following facts, were developed. The results detailed show the great advantage to be derived from careful husbandry. The quantity of lime applied, however, we think two hundred per cent. greater than there was any practical use for, as one hundred bushels per acre would have proved as beneficial as the three hundred applied. It may be thought that there might have been necessity for the large application because the lime used was *Oyster shell*, but such is not the fact, as weight for weight, there is as much if not more virtue in *Oyster shell* than there is in stone lime, the former being the purest of the two; and as growing plants can only appropriate to themselves a very small per centum of this mineral salt in a season, all excessive dressings of it only operate to increase expenditure, without any beneficial effect resulting from it, except at a longer distance of time than it is the interest of the husbandman to look to. Again, there is another inconvenience attending such large doses of lime. If the soil should happen to be exhausted of its organic matter, positive injury would be the result, and its fertility could only be restored after years of application of undecomposed manure. Why then should 300 bushels be applied when 100, or, perhaps, 50 would answer a much better purpose.

*Salt* should always be used in the curing of hay. It enables one to put it away in a much greener state—in a state in which it is better relished by the stock—but one peck would answer fully as well as the bushel applied by Mr. Pell—the smaller quantity is, therefore, preferable.

Mr. Pell, of Ulster county, made a statement relative to his experimental farming, from which it appeared that he had found benefit from the use of *Oyster-shell lime*—using 300 bushels per acre. That in addition he had employed 52 bushels of *Charcoal* per acre. That on his *Charcoal* dressing he obtained last summer 78 bushels and 24 quarts of wheat per acre. That he had 20,000 apple trees in full bearing. That in dry weather he had applied lime freely at the roots—found that this preserved the verdure and growth when the neighborhood was much injured by the drought. That he had cut wheat two or three weeks sooner than his neighbors; and when the roots of the straw began to turn brown and when by pressure of the finger and thumb on the grain, its milk would fly out. That this wheat weighed 64 pounds per bushel. That he sold it for seed at one dollar when ordinary wheat was 7s. That he cut clover and housed it on the same day—sprinkling about a bushel of salt over every load. That this clover retained its green color and was preferred by cattle to that saved the old way. That he dipped sponge in ammonia and applied it to the worm nests on his trees and banished them completely. That he had sent to market four thousand barrels of apples, many of which go to London and there sell for nine dollars per barrel. That he employed a man from Vermont to engraft 10,000 apple trees for \$150 dollars. That this man brought a company of men, two sawed off the proper limbs; two more made the proper incisions (two of them) in the bark, two more inserted the grafts, two more applied a compost of wax, tallow and rosin. That out of the 20,000 grafts not one failed.

In proof of the truth of the fact stated above with regard to the quantity of wheat grown, we annex the following testimony:

**EXPERIMENT WITH CHARCOAL.**

*Messrs. Editors*—I mentioned to you last spring, that I had sown fifty-two bushels of charcoal dust to the acre, on wheat, and would give you the result of the experiment. In order that my promise might be fulfilled, I selected a corner of a twenty-five acre field of wheat, containing by survey two rods; the grain was harvested while in milk, on the 17th of July; threshed, cleaned and measured on the 21st, yielding 31 quarts and 1 pint, or 78 bushels and 24 quarts to the acre. As the above fact may appear in-

credible to many wheat growers, I enclose the survey, and certificates of two of my men who measured it.

I have grown cuttings of the *Camelia japonica*, soft wooded geraniums, cactus, wax plants, &c. in pure charcoal dust, without any admixture of earth; likewise corn, beet, carrot, and other seeds, and believe it to be the most valuable substance now known as a manure, being pure, incorruptible and lasting.

Yours respectfully, ROBERT L. PELL.  
Pelham, Ulster Co., Nov. 20, 1843.

I, M. W. Powell, surveyor, hereby certify that I have measured the ground herein described, beginning at an apple tree, and running a northwest course ninety-five links, thence a southwest course fifty links, thence east thirty links to a line to the north angle, thence east seventy links to the place of beginning; the line from the base to the north angle being twenty-six links, containing two rods, which is a portion of R. L. Pell's wheat lot No. 2.

M. W. POWELL.

Affirmed before me on the 15th day of July, 1843.

M. M. KEELER, Justice of the Peace.

We, Patrick Farrell and Leonard Latten, hereby certify that we gathered, threshed, cleaned and measured the wheat grown on the above described two rods of ground, belonging to Robert L. Pell, Esq., of Pelham, Ulster co. and the yield was 31 quarts and 1 pint, dry measure; we believe if the gleanings had been threshed, there would have been one bushel.

PATRICK FARRELL,  
LEONARD LATTEN.

Alb. Cult.

**OPINION OF SHORT HORN DURHAMS.**—Mr. Saml. W. Bartlett gives the following opinion of Short Horn Durhams, in a letter to the Editor of the New York Central Farmer:

I am aware sir, that much has been said against Short Horn cattle, for work, hardiness, &c.—now sir, I will state to you and your readers that I, a practical farmer, have driven with my own hands many pairs of mixed blood oxen and steers, have seen very many of them at work beside, and sir, the general opinion is they are most extraordinary cattle for business, and when the yoke is thrown off they can carry more good beef to market and more profitably, than any other cattle among us. For hardiness, the moderate sized Short Horns are as hardy as the native, will bear moderate feed and still show their beautiful form and handling, (I speak sir, from experience,) by moderate size I mean, say for oxen eight years old well fattened, to dress in market from 1,100 to 1,300 lbs., while the very largest Short Horns are longer ripening, consume more food, are not apt to work as well; for milk they stand unrivalled among us, except by those who never owned one nor have seen very many. My bull Superior, is now loaded with natural flesh, eating nothing but cornstalks. I know this will be idle talk to some, but none the less true for that; the Short Horns will take care of themselves on a decent farm; and in our vicinity the natives are fast giving way to them. If what I have written will be of any interest to your readers, you are at liberty to make use of it.

I am sir, with great respect, yours, &c.,

SAMUEL W. BARTLETT.

East Windsor, Ct., Nov. 13, '43.

**A GOOD YIELD OF CHEESE.**

Martin Griswold, of Vernon, Connecticut, produced this season from 17 cows, 7395 lbs. of cheese, being an average of 435 lbs. from each cow.

**AULT'S BLACKING.**—Our much respected friends, the Messrs. Ault, corner of Calvert and Water streets, some time since presented us with two pots of their "Premium Blacking," and after allowing ourselves time to test its virtues, we can say, that it is good. It gives an easy and brilliant polish, and imparts softness to the leather, which comprise the great desiderata to be attained in the use of blacking; for while the first quality adds to the beauty of the appearance of the boot or shoe, the latter ensures elasticity to the texture of the leather and consequently increases its capacity for lastingness, which latter property is no mean consideration at this era, when the road to wealth is mostly to be reached through saving.

**THE FOOD OF PLANTS—ITS MODE OF PREPARATION.**

The following extract from the Address of Dr. Daniel Lee, delivered before the Agricultural Society of Erie Co., New York, will be read with interest by every intelligent reader. The theory and principles laid down by the Dr. are so beautifully illustrated, as to fix them upon the mind as well by the chemical truths enforced, as by the simplicity and familiar manner in which he attempts to convey his own impressions to the understanding of his hearers.

We are gratified to find that we are sustained by Dr. Lee, in the views we have often attempted to impress upon our patrons, that small doses of lime often applied are preferable to large ones. We will not, however, detain our readers with any further remarks upon this head, but commend them at once to the following extract from his address:

"GENTLEMEN: I have in this glass, water taken from a well near my residence in this city, such as is used by my family and others. You see it is quite clear, although I suppose it holds in solution among other earthly ingredients, a portion of lime. Every time a person breathes, he expels from his lungs carbonic acid, which, as I have told you, is the appropriate food of plants. I will now breathe into this water and see what, if any, effect will be produced. You see the water is changed to a milky whiteness.

"You will recollect the question to be solved was: how to seize upon the carbonic acid expelled from organic beings, in order to change it back again into new plants and animals. By understanding the laws of chemical affinity, I have seized upon a valuable earthy manure, lime, which robbed the soil of an indispensable element when it left it; being dissolved in rain water, in its passage from the surface of the ground through the earth to the well, from whence it was taken. On the other hand I have petrified in this white powder, which is the carbonate of lime, a portion of my brain, nerves, muscles, fat, bones, &c., which may be converted into wheat, corn, and potatoes in a day; or may be kept without change a thousand years.

"The peculiar value of this artificially formed carbonate of lime over the crystallized carbonate that forms about one-eighth part of the earth's crust is this: that the vital action of the roots of plants will decompose an impalpable powder like this sooner than fragments of lime rocks in the soil. Hence slaked lime is more valuable as a manure than unburned limestone. No sooner, however, is this carbonate decomposed by the action of a living growing plant, than the free lime, whose carbon has gone to build up a vegetable, takes up another, and still another portion of carbonic acid. At night plants consume no food, or very little, but digest what they have imbibed during the day.

"The chemical affinity between lime and carbonic acid accumulates vegetable food at the roots of plants during their sleep at night, and when the light of day awakens their vegetable appetite, the lime that was free at sun-down has prepared for them a good breakfast, which, for aught we know, may be, as in this instance, a portion of a human eye, or a human heart. When, however, the lime is deprived of its carbonic acid, it is soluble, as you have seen, in water; which, sinking deep into the earth or running off from its surface, growing plants are robbed of this source of food. The only remedy for this is to apply a little lime evenly over your grass, and your cultivated fields; and to apply it often, if your wheat or grass fail to answer your just expectations. True economy in the feeding of plants, like feeding of domestic animals, consists in giving them just what they will eat up clean, and no more. Much of the excess of food will be dissolved in water, and carried beyond the reach of your growing crops. Still more will escape into the air, by the combined action of heat, lime, and electricity.

"I have stated to you that most plants require, in addition to water and carbon, a portion of nitrogen. This also comes from a gaseous substance in the atmosphere. Although nitrogen forms the largest element in the air, (79 per cent.,) yet it has been pretty well settled that plants do not obtain their nitrogen by decomposing common air, but derive it from ammonia, which is furnished to the atmosphere in great abundance by a world of decomposing vegetables and animals. It is the ammonia that escapes from putrifying substance that causes such



offensive smell. Now, again, comes up the practical question: how are we to collect this highly valuable gas, and transform it at the cheapest rate, into wheat, beans, cheese, and wool, of which it is an important element? Rain-water has a strong affinity for ammonia; which is a compound of 14 parts of nitrogen and 3 of hydrogen. Water at 50 degrees will absorb 650 times its bulk of this vegetable food. Every rain, then, brings considerable quantities of it to the ground. It is the ammonia in rain water that imparts to it, its peculiar softness in washing the hands or clothes. It is the ammonia in snow that makes it valuable as a manure; and it is the ammonia in rain-water that causes it to putrify in some degree, like an animal substance, when water is permitted to stand in warm weather in a close vessel above ground. The first fall of a rain after a long drought is much the richest in this gas. Being extremely volatile it escapes into the air again after a warm shower much quicker than water evaporates. What then will aid the cultivator of plants, and seize this volatile ammonia, as lime does carbonic acid, and hold it permanently about their roots, in such a shape that it will feed them all they need, and no more? For an excess of this stimulating alkali, like an excess of salt in our food, will destroy life instead of supporting it.

**Common Charcoal** is the cheapest, and therefore the best material to apply to cultivated fields for this purpose. It will absorb 90 times its bulk of ammonia, and will give it out slowly to the vital attraction of the roots of plants. Most of you know that charcoal will correct the taint in meat; will purify rain water in a suitable cistern, so as to render it the purest water for culinary purposes. Such charcoal should be often renewed in filtering cisterns, and when saturated with ammonia, is an extremely valuable manure. The liberal application of this well-known substance to the wheat fields in France, has mainly, in connection with the use of lime, added within the last ten years 100,000,000 bushels to the annual crop of wheat grown in that kingdom. The charcoal should be sown in May, at the rate of 75 bushels per acre, well pulverized. This subject is one of vast practical importance. By studying the science of agriculture, you may grow fifty bushels of good wheat on any acre of your land, I have good reason to believe, every year, bating of course extreme casualties.

"You all know that, a single kernel of wheat, will, sometimes, when its fecundity is highly stimulated, send up 20 stalks, and that each stalk will bear a head containing 100 kernels. Here is a yield of 2,000 fold. Nature then has rendered it practicable to harvest 2,000 bushels of good wheat from one bushel of seed. The most sceptical among you will not deny that 2,000 kernels have been produced from one kernel, and that the same natural causes that produce such a result in one instance, will ever operate, at all times, under like circumstances, in the same manner. Hence it is but reasonable to say that nature is quite as willing to produce 50 bushels of good wheat on an acre of ground every year, mark me, *if her laws be obeyed*, as she is to grow fifty bushels of weeds every year on the same ground."

**BLIGHT IN THE PEAR TREE.**—The blight in the pear tree is produced from one of two causes, or from both. 1st. The cultivation of the tree after a set of organs have been established and matured for the production of fruit, and in situations where manure cannot be applied, it may be for the want of the necessary pabulum for the support of its organism and for fruit. 2d. For the want of protection to the roots, from sudden changes of temperature.

To prevent this disease, it is necessary to cease cultivating the ground the trees occupy, after they commence bearing fruit; and cultivate the tree by top dressings of manure, to be applied in the fall of the year, and by covering the surface of the ground with straw, litter, tan, or any other matter that will protect the roots, or rather the ground in which they run, from sudden rise or fall of temperature. If the soil is destitute of iron, this mineral should be added to it. I mention the iron from various observations made where it has been of vast importance in restoring to health diseased pear trees, and from observing that pear trees grow vigorously and live almost entirely exempt from disease, upon soils containing iron, provided the trees are not injured by cultivation, after they have perfected a set of vessels for the formation of fruit, or in other words, after they commence bearing full crops of fruit; but the iron alone is no preservative, but seems to form an important ingredient to this tree. In no

case, should the ground be disturbed by ploughing or digging after the tree commences to bear fruit.

All perennials with which I am acquainted, make preparation one year for the next year's fruit. Whether this is the formation of organs annually, or the deposit of matter in the plant for fruit, or partly of both, is not necessary for me at this time to inquire; but that such preparation is made, is clearly shown by pulling the summer growth of leaves from off a branch of a fruit tree, that is in full bearing, while succulent and before they become firm and hard. This branch, if the experiment is properly made, will produce no fruit the succeeding year. An injury inflicted on the roots with the plow, and particularly if done in July or August, will produce disease, and if any fruit should be formed on the tree thus injured, it will be defective.

Writers upon orchards, tell us that certain kinds of pears are not worth cultivating on account of disease; but at the same time, admit that trees of these kinds are still in existence, and continue to produce good fruit and are to be found in cities, and I strongly suspect, in situations where the ground around them is not cultivated; and where their roots are protected by brick pavement, or by something else, from sudden change of temperature.

A protective covering to the roots, is not only of advantage to the pear tree, but to most if not all other plants we cultivate upon our farms: and for the want of it, can be attributed many of the diseases our plants are subject to. Upon a good soil, the peach tree is rarely if ever infested with worms, if the roots to their extremities are placed in a situation where the temperature of the earth about them is gradually raised and diminished by the many sudden changes of weather in our climate. I have five trees thus situated, about which a worm has never appeared, although my orchard has furnished them in thousands, together with a nursery I have kept for the purpose of inquiring into their history, still these five trees remain untouched by worms.

The Plum produces well and is exempt from disease when properly tilled, and its roots protected from sudden change of temperature.

Nature's plan is to protect the roots of the plants either by shade from the green foliage, or by decayed and decaying vegetable matter, and by both. A tree standing alone, and not near other trees, and without artificial aid, grows but slowly till the ground becomes covered with decayed vegetable matter, and its branches extend sufficiently to produce a shading to the ground occupied by its main roots. Our forests are affected by the timber being thinned out and the undergrowth kept down; the trees become diseased; worms make inroads upon their trunks and branches, and a slow decay takes place; while the woodland next adjoining, left undisturbed by man, continues in fine health and as vigorous as ever in growth. Now if nature produces her work best in this way, (and that she does, every man of attentive observation can see,) we certainly ought to follow her example; then let us plow, and hoe, and dig, but ever bear in mind that our business is to aid nature in her products, and that too much plowing, digging and hoeing about plants is injurious, by preventing nature from performing her work, or by undoing what she has already made an effort to do, and is in the continuance of doing.

With much respect, LITTLETON PHYSICK.  
Arrarat Farm, Md., Nov. 13, 1843.  
Albany Cultivator.

**CURING OR DRYING STRAWBERRIES.**—A Correspondent of the *British Museum* gives the following easy plan of drying Strawberries. He says:

"Last Summer, by way of experiment when strawberries were plentiful, I attached threads to their stalks, and hung up a few which were ripe to dry. I placed them inside a window facing the South, where they remained from June till March, when I tasted them and the result was most satisfactory. That sweet refreshing acid, peculiar to the strawberry, was in full perfection; the flavor of the fruit, without any watery taste, was delicious: it dissolves in the mouth as slowly as a lozenge, and is infinitely superior to the raisin. The strawberry thus preserved is a stomachic."

**LARGE HOGS.**—The Louisville Journal gives an account of an extraordinary increase in a lot of seven pigs in Union county, Kentucky. The oldest, when slaughtered, was 1 year, 23 days old, the youngest, only 11

months; and they had gained respectively, in 320 days, 467, 414½, 415½, 400½, 405½, 396, and 357½ lbs. One of the pigs weighed 98½ lbs. at 3 months old.

We understand that they were crosses of the Irish Grazier and Berkshire with the common hog of the country. We wish we could have seen added the quantity of food consumed by these pigs, its value on the farm, and the value of the pork it made.

**Dutch Method of preserving Milk for a long voyage.**—Take any number of bottles you wish to have filled, scald them thoroughly, turn them upon the nose in the sun until they are perfectly dry; then milk from the cows into the bottles, and cork them tight; the bottles are then put in a kettle, packed with straw or hay, and water poured in until they are covered. After being boiled, the milk is fit for use, and may be preserved sweet for months.

The gentleman who communicated the above to the Yankee Farmer, says that he has tasted of milk thus prepared, which had made a voyage from Amsterdam to Batavia and back, and from thence to New York—the milk was as sweet as when first drawn from the cow.

**IMPORTS AND EXPORTS OF THE UNITED STATES.**—According to the official tables, the gross amount of imports into the United States from Oct. 1, 1841, to Sept. 30th, 1842,

was	\$100,162,087
Of the above, there was imported in foreign vessels,	11,437,807
In American vessels,	88,724,280
The gross amount of exports for the same year, was	104,691,534

**EQUIVALENT OF VARIOUS PLANTS TO HAY, &c.**—We find the following table of equivalents in Smith's translation of Burgher's Economy of Farming:

100 lbs. of good hay are equal to	
90 lbs. of clover hay, made when fully blossomed.	
98 lbs. of do. made before it blossomed.	
98 of do. second crop.	
98 lucerne hay.	
89 sainfoin do.	
410 green clover.	
467 vetches or tares, green.	
275 green Indian corn.	
374 wheat straw.	
254 rye straw.	
164 oat straw.	
353 pea stalk.	
201 raw potatoes.	
175 boiled do.	
339 mangel wurtzel.	
504 English turnips.	
276 carrots.	
308 ruta бага.	
54 rye. (grain of.)	
46 wheat. do.	
59 oats. do.	
64 buckwheat. do.	
57 Indian corn. do.	
45 peas.	
55 beans.	
60 horse chesnuts.	
68 acorns.	
62 sunflower seed.	
69 linseed cake.	
105 wheat bran.	
109 rye bran.	
167 wheat and oat chaff.	
179 rye and barley chaff.	

An ox requires 2 per cent. of his weight in hay, per day; if he works, 2½ per cent. A milch cow, 3 per cent. A fattening ox, 5 per cent., at first, 4 per cent., when half fat and afterwards. Sheep, when grown, 3½ per cent. of their live weight, in hay, per day.

**AGRICULTURE A HEALTHFUL EMPLOYMENT.**—It is the most healthful employment of civilized man. The farmer rises with the lark, issues out into the fields to inhale the fragrance of blossoms and flowers, and of the new-mown hay, or the no less healthy smell of the newly turned up earth. By that moderate labour for which man was by nature destined, he gains an appetite for his simple but wholesome food, and insures a sound and invigorating sleep, when the toils of the day are passed. How



often do we witness the necessary visits of recruit to the country, on behalf of those who live in the less wholesome atmosphere of a densely populated city? The student forsaking, for a season, his midnight lamp—the mechanic his bench—or the manufacturer the contamination of air poisoned by a hundred breaths.—These—all these, fly to the neighborhood of forests and cultivated fields; where, according to a wise and benevolent law of nature, the atmosphere has had restored to it, by a profusion of vegetation, that vital principle of animal life of which it has been deprived by respiration.—Health soon revives—strength is quickly restored; but alas! the poor dyspeptic must return to his study, his workshop, or his manufactory, to renew his cares, and waste his renovated strength in the confines of a city life.—*Browne's Address.*

#### QUALIFICATIONS OF FARMERS' WIVES.

A writer in the Visitor, for May, speaks of the great importance of females, especially the wives of farmers, being acquainted with all the duties of a domestic kind, and bestows high encomiums upon her "who rises with the lark," prepares suitable food for her family, &c. My opinion perfectly coincides with us as to the importance of a farmer's wife to know, and that she superintend and assist in her domestic duties, so that every thing be done as it should be. Yes: I would praise her for her skill in preparing the hotcakes and early breakfast. Yet I would contend for the superiority of her, who with neatness and skill performs her routine of domestic duties with alacrity, in order to spend a few hours in useful reading, that she may impart light and knowledge to those around her, thereby enriching her own mind, and the minds of her children, so that they may become useful members of society.

Time is making vast ravages among those who take an active interest in the welfare of our country. Who are to take their place? Shall we look for them in our large cities? Do not many of their young men live in idleness and dissipation? Are they accustomed to that close application to study and business, which is necessary to discipline their minds and fit them for important places in government? Where, I say, are we to look for our future legislators and statesmen, but among the sons of our honest yeomen?

And does not the formation of their minds depend upon their mothers? Are not the first impressions the strongest and most lasting? And are not those received from the mother? Is not the child taught the love of good and evil, and the love of God and his country, from his mother? Does he not imbibe her sentiments and feelings with the first dawning of reason? How important, then, that she be intelligent, and that her sentiments be correct and her judgment good.

The business of farmers require constant attention through the busy seasons of the year; they have but little leisure for intellectual pursuits, or instruction of their children, and the woman who spends some portion of her time in useful reading and imparting the information thereby gained to those around her, does abundantly more benefit her family, than she could possibly do in raking hay or picking potatoes. We are creatures of imitation, monkey-like. If a child sees his mother take a book, he likewise will take one. If she speaks of what she reads, he will likewise, and so imprint it on his memory. The influence of such a woman is great. It will be felt around her, and it will tell upon a generation yet unborn.

Women possess quicker sensibilities and finer feelings than men, and they have more leisure for improvement. Let them improve their time to the best advantage, and we shall have an intelligent community.

A man's mind is not very likely to expand or be elevated, whose wife can talk of nothing but feeding the ducks and chickens, though the ducks and chickens should be fed, and fed often, too.

Pittsfield, Oct. 12, 1843.

[Far. Monthly Vis.]

#### POUDRETTE AS A MANURE FOR FALL, OR WINTER CROPS.

The value of Poudrette as a manure for Corn, and other Spring crops is now well understood—but some yet doubt as to its efficacy or value, on crops which are exposed to the rains, snows and frosts of winter. Those who have used it on Wheat and Rye consider it equally as valuable for winter, as for spring crops—and it is very desirable to have the question thoroughly tested at the earliest period—and therefore the manufacturer offers to furnish seven barrels, delivered on board ship, for ten dollars, until 1st October next.

New York, July 20, 1843. au 2 74

D. K. MINOR.

#### POLAND FOWLS, At \$1.50 per pair, for sale by d 19 S. SANDS.

#### MARTINEAU'S IRON HORSE-POWER IMPROVED, Made less liable to get out of order, and cheaper to repair, and at less cost than any other machine.

The above cut represents this horse-power, for which the subscriber is proprietor of the patent-right for Maryland, Delaware and the Eastern Shore of Virginia; and he would most respectfully urge upon those wishing to obtain a horse power, to examine this before purchasing elsewhere; for beauty, compactness and durability it has never been surpassed.

Thrashing Machines, Wheat Fans, Cultivators, Harrows and the common hand Corn Sheller constantly on hand, and for sale at the lowest prices.

Agricultural Implements of any peculiar model made to order as the shorest notice.

Castings for all kinds of ploughs, constantly on hand by the pound or ton. A liberal discount will be made to country merchants who purchase to sell again.

Mr. Hussey manufactures his reaping machines at this establishment corner of Front & Ploughman sts. near Baltimore st. Bridge, or No. 20 Pratt street. R. B. CHENOWETH, Baltimore, mar 31, 1841

#### AGRICULTURAL MACHINERY & IMPLEMENTS.

The subscriber begs leave to assure the public that he is prepared to execute orders for any of his agricultural or other machinery or implements with promptness. His machinery is so well known that it is unnecessary to describe the various kinds, but merely annex names and prices:

Portable Saw Mill with 12 ft. carriage, and 24 ft. ways and 4 ft. saw.	\$300
Extra saws for shingles with 3 pair of head blocks,	125
Post Morticing Auger,	15
Bands,	10
Horse Power of great strength,	200
Corn and Cob Crusher, wt. 600 lb.	65
Thrashing Machine, wt. 300 lb.	75
Corn Planter, wt. 100 lb.	25
Thrashing Machine, wt. 600 lb.	150
Grist Mill, 2 1/2 ft. clogstone, do. 3 ft. do.	150
Belts for the same,	15
Post Auger, wt. 15 lbs.	5
Tobacco Press complete, portable,	85
Portable Steam Engine, with portable Saw Mill and cutting off Saw,	3500
Large Sawing and Planing Machine with cutting off saw, or cross cutting for large establishments,	1100
If made of iron,	3000
Large Boring and Morticing machine for large establishments	150
Tenoning Machine	200
Vertical Saw	125
Small Morticing Machine, suitable for carpenters,	25

All of which articles are made in the most superior style of workmanship, of the best materials, and warranted to answer the purposes for which they are intended. It cannot be expected that the subscriber can speak of the merits of the above enumerated articles within the compass of an advertisement. Suffice it to say, that each have found numerous purchasers, and proved entirely satisfactory. The Portable Saw Mill with a 10-horse power engine, can cut, with perfect ease, 10,000 feet of lumber a day, and, if necessary, could greatly exceed that quantity.

GEORGE PAGE, West Baltimore street, Baltimore, Md.

#### SUPERIOR DURHAM STOCK.

The subscriber is authorized to sell the following thorough bred and very superior animals, the pick of the celebrated herd of S. Canby, esq. of Wilmington, Del. viz.

BEAUTY, MABEL and LOUISA, cows, the latter will calve in about a month—the two last could not have been purchased at the price now asked for them when 1 month old, and they are considered by Mr. Canby the best he ever bred. Price \$100 each.

Likewise, two young BULLS, PRINCE and OSCAR, from 1 to 2 years old, also 100 dollars each; and 3 or 4 younger animals, low in proportion. Mr. Canby paid 200 dollars for Beauty when a heifer. Mr. Canby's present arrangements being such as to make it requisite for him to part with his blooded stock, the above, which are the choicest thereof, are put at nearly half the price they have been hitherto held at, and presents an opportunity seldom obtained to secure thorough pedigreed and very superior stock, at comparatively very low prices. Further particulars can be obtained by addressing (post paid) Mr. S. Canby, Wilmington, Del. or the subscriber.

S. SANDS. Also, a DEVON BULL, 2 years old last spring, bred by one of the best breeders in Maryland, who, having used him the last season, and having another that will be fit to take his place the next, and having no further use for him, will sell him at the low rate of 40 dollars, rather than keep him over winter—apply to no 6 S. SANDS, Farmer Office.

#### LIME FOR AGRICULTURAL PURPOSES.

Having accumulated a large stock of first quality Oyster Shell Limestone, at my kilns on the Potomac River, I beg leave to say to the Farmers and Planters generally, and more especially to those who are anxious to improve their lands, and have been deterred from doing so by the scarcity of money and low prices of their produce, that I will sell them lime, delivered on board of vessels at the kilns, either at Lancaster's Tide Mill, near the mouth of the Wicomico River; Lower Cedar Point, or Pickewaxin Creek, at 6 1/2 Cents per bushel, payable March 1st, 1844, (if ordered, deliverable between this date and 1st of August next,) or I will deliver it on the above terms, charging in addition the customary freight, which must in all cases be cash. Orders addressed to me, at Milton Hill Post Office, Charles County, Md., will receive prompt attention from WM. M. DOWNING.

#### BALTIMORE MARKET, Dec. 18.

Beef, Balt. mess, 8 1/2 a 11	Butter, Glades, No. 1, a	Cattle—Upwards of 900 head beef cattle offered for sale Monday morning at the scales, and about 750 head were taken by the packers & butchers, and balance laid over, sales of very inferior lots were made as low as \$1 per 100 lbs. on the hoof, while very prime parcels brought 2.56; these prices show the extremes to be \$2.48 net—the principal part of sales, however, was at prices ranging from 1.75 to \$2 per 100 lbs. on hoof.
Do. do. No. 1, 6 1/2 a 8	Do. do. 2, 9 a 12	Hogs—1000 head live hogs in market for sale this morning, about 500 of which sold at 3.50 for inferior to \$3.81 per 100 lbs. for strictly prime, principally at 3.75; sales of good lots killed hogs for family use made from store at 3.75 a 3.87.
Do. prime, 5 a 6	Do. do. 3, 6 a 7	Flour—The market continues inactive for Howard st. sales of good mixt brands at 4.31; receipt price 4.12.
Pork, mess, 11 a 11 1/2	Do. do. Western 2, 7 a	Grain—The supplies very light of wheat, and prices remain same as last week.
Do. No. 1, 9 1/2 a 10	Do. do. 3, a 6	Rice—Sales at \$2.75 a 2.8 per 100 lbs.
Do. prime, 9 1/2 a	Lard, Balt. kegs, 1, 6 1/2 a 7	Sugar—N. Orleans \$7 a 7 1/2; sales principally at latter price.
Do. cargo, 9 1/2 a	Do. do. 2, none	Wool—3000 lbs tub wash'd native sold this week at 22 a 23 cents, and 17 1/2 for unw'd.
Bacon, hams, Ba. lb. 5 a	Do. Western, 1, 6 a 6 1/2	Potatoes—40 a 50c for good Eastern Mercers, according to quantity.
Do. middlings, 4 a	Do. do. 2, 2	
Do. shoulders, 4 a	Do. do. bls 1, 1	
Do. astd, West. 4 a 1/2	Cheese, casks, 5	
Do. hams, 4 a 6	Do. boxes, 5 a 7	
Do. middlings, 3 1/2 a 4	Do. extra, 10 a 20	
Do. shoulders, 3 a		
COTTON—		
Virginia, 6 1/2 a 8	Tennessee, lb. 7	
Upland, 8 1/2 a	Alabama, 7 a 8 1/2	
Louisiana, 7 a 9	Florida, 7 a 8	
North Carolina, 7 a	Mississippi	
LUMBER—		
Georgia Flooring 12 a 15	Joists & Se'ling, W. P. 7 a 10	
S. Carolina do 9 a 11	Joists & Se'ling, Y. P. 7 a 10	
White Pine, pan' 12 1/2 a 27	Shingles, W. P. 2 a 9	
Common, 20 a 22	Shingles, ced'r, 3.00 a 9.00	
Select Cullings, 14 a 16	Laths, sawed, 1.25 a 1.75	
Common do 8 a 10	Laths, split, 50 a 1.00	
MOLASSES—		
Havana, 1st qu. gl 17 a 20	New Orleans 24 a 25	
Porto Rico, 26	Guadaloupe & Mart 26 a 28	
English Island, 26	Sugar House, 28 a 36	
TOBACCO—		
Common 2 a 3 1/2	Yellow, 8 a 10	
Brown and red, 4 a 5	Fine yellow, 12 a 14	
Ground leaf, 6 a 7	Virginia, 4 a 9	
Fine red 6 1/2 a 8	Rappahannock, 3 a	
Wrappery, suitable for segars, 8 a 13	Kentucky, 13 a 11	
Yellow and red, 7 a 10	St. Domingo, 15 a 38	
Cuba, 15 a 38		
PLASTER PARIS—		
Cargo, pr ton cash 3.12 a	Ground per bbl. 1.12 a	
SUGARS—		
Hav. wh. 100 lbs 9 a 10.50	St. Croix, 100 lbs 7.00 a 8.00	
Do. brown a 7.50	Brazil, white, a	
Porto Rico, 6 a 7	Do. brown, a	
New Orleans, 6 a 6.75	Lump, lb. c.	
FLOUR—We quote		
Superfine How. st., from stores, bl. 4.31 a		
Do. City Mills, 4.18 a 4.25		
Do. Susquehanna, 4.37 a		
Rye, first 3.12 a		
Corn Meal, kiln dried, per bbl. 2.62		
Do. per bbl. a		
GRAIN—		
Wheat, white, p bu. 93	Peas, black eye, 50 a 56	
" best Pa. red 95 a	Clover seed, store 5 1/2 a 6	
" ord. to pri. Md 75 a 95	Timothy do 2 a 2.25	
Corn, white, 35 a 36 1/2	Flaxseed, rough st. 1.25	
" yellow Md. 38 a 40	Chop'd Rye, 100 lbs. 1.25	
Rye, Md. 58 a 60	Ship Stuff, bus. 15 a	
Oats, Md. 24 a 25	Brown Stuff, 12 a	
Beans, 90 a 100	Shorts, bushel, 8 a	
WOOL—		
WASHED.	UNWASHED.	
Saxony, 28 a 33	Saxony and Merino Common, to 1/2 blood, Pulled,	
Full Merino, 3-4 blood do. 1-2 do do 1-4 and common, Tub washed,		
FEATHERS—per lb. 28 a 33		
CANDLES—		
Mould, common, 9 a 10	Sperm, 32 a 33	
Do. choice brands, 10 1/2 a 11	Wax, 60 a 65	
Dipped, 8 a 9		
RAISINS—Malaga bunch, box, 1.80 a 1.90		
COFFEE—		
Havana, 7 a 8	Java, lb. 10 a 12	
P. Rico & Laguay. 7 1/2 a 8	Rio, 6 1/2 a 8	
St. Domingo, 5 1/2 a 6 1/2	Triage, 3 1/2 a 4 1/2	
SOAP—		
Baltimore white, 12 a 14	North'm, br'n & yel. 3 1/2 a 4 1/2	
brown & yell'w 4 1/2 a 5 1/2		
Fuel—Hickory wood retailing at \$4.50 a 4.63; very little on the wharf, and in good demand—Oak and Pine, large supplies on hand and arriving; Oak \$2.87 a 3.12, and Pine 2.12 a 2.25 per cord.		
Tobacco—The receipts of Maryland this week have been light, and the transactions limited. All parcels of good descriptions are of ready sale as soon as they appear in market, but the inferior and common sorts are not wanted, and we reduce our rates for these qualities. The quotations are now as follows: inferior and com. 2 a 2.50; middling to good 4 a 6; good 6.50 a 8; and fine 8 a 12. We continue to quote Ground Leaf at 3.25 a 7; demand less active than for some weeks past. The inquiry for Ohio Tobacco continues fair, but the receipts are small. Former quotations are fully maintained, viz. comm. to mid'g 3 a 4.50, good 5 a 6; fine red and wrappery 6.50 a 10; fine yellow 7.50 a 10, and extra wrappery 11 a 13. The inspections comprise 549 hds Md. and 90 hds Ohio. Total 639 hds.		

#### CORN & COB CRUSHER

The subscriber's Corn & Cob crusher which obtained the first premium over several competitors at the late Fair of the N. York State Agricultural Society held at Albany, N. Y. and is so highly recommended in the public prints, by farmers who have used them, will be kept constantly on hand for sale.

OBED HUSSEY



## SITUATION WANTED, AS OVERSEER,

Upon a Farm, by a young married man, a native of Scotland—he is thoroughly acquainted with the most approved modes both of cropping and dairy agriculture, and can give sufficient guarantee for his faithfulness to any duties with which he may be entrusted—A line addressed to J. C. D. through the Baltimore Post Office will be promptly attended to. no 22 31\*

## A SITUATION IS WANTED AS MANAGER

Of a Farm, by a single man, who can produce the best recommendations for his character and skill in all the operations of farming—he would be willing to go to any quarter of the country. A line addressed to X. Q. care of the editor of the American Farmer, Baltimore, will be attended to. de 6 31\*

## GREEN GAGE PLUM.

The subscriber has in his assortment of superior Fruits, a very fine tree of above description, originated by himself from the seed, pronounced by a competent judge superior to anything he has seen in England. He can furnish them at \$1 per tree, of good size, smaller ones, 50 cents. Also, a few of the PEACH APRICOT, the best of the apricot family, price 50 cents per tree—and his famous GENESEE RASPBERRY, at \$10 per 100 plants. oc 18 31

JOSEPH HUISLER.

## LIME—LIME.

The subscriber is now prepared to furnish from his depot at the City Block, Baltimore, ALUMSTONE LIME of the purest description, deliverable at any point on the Chesapeake bay or its tributaries, at such prices as cannot fail to please.

He is also prepared to furnish superior building Lime at 25 cents per bushel, in hds. or at \$1 per bbl. E. J. COOPER, aug 30 City Block, Baltimore.

## TO FARMERS.

The subscriber has for sale at his Plaster and Bone Mill on Hughes street, south side of the Basin, GROUND PLASTER, GROUND BONES, OYSTER SHELL & STONE LIME, and LEACHED ASHES, all of the best quality for agricultural purposes, and at prices to suit the times.

Vessels loading at his wharf with any of the above articles, will not be subject to charges for dockage or wharfage. se 23 WM. TREGO, Baltimore.

## CLAIRMONT NURSERY, NEAR BALTIMORE.



The subscribers respectfully inform their friends and the public that the time for transplanting trees has nearly arrived, and it would afford them pleasure to show their extensive, thrifty and well grown stock of Fruit and other TREES and PLANTS. The Ornamental Trees are larger and neater than usual, especially the BALSAM or SILVER FIR, and other EVERGREENS, as also the PLUM, CHERRY and APRICOT TREES. OF BULBOUS ROOTS, and STRAWBERRY PLANTS, they have nearly all the best new sorts. ASPARAGUS Plants, and RHUBARB and PIE PLANT, &c. &c. For further particulars we refer persons to our printed and priced catalogues, which will be sent to order gratis. Persons ordering trees from a distance may rely on their orders being carefully dug, packed, and forwarded agreeably to order, and as much to their interest as possible.

SINCLAIR &amp; CORSE,

Catalogues to be had at the Nursery, or at the Store of Robt. Sinclair, jr. & Co. oc 18 10t

## PEACH TREES.

THE SUBSCRIBER has been appointed by Mr. John Wright, of Wilmington, Del., agent for the sale of his celebrated PEACH TREES, and requests orders for the following varieties, viz: Red Cheek Malacatoon; Early Rare Ripe; Troth's Early Red; Early York; Lemon Cling Late Heath; Oldmixon; Morris' White; Ward's late Free; large late Rare Ripe; late Delaware Free; Yellow Free; Yellow Rare Ripe; Red Rare Ripe; Reybold's large Red; Malden's White Free; Reeves' Favorite; Rodmans' Cling; Ridgeway's Yellow Free Heath; Wrights' Clings; Morris' Red; Algiers winter; also, Apricot grafted on Peach Stocks. Orders received and promptly attended to by

JOHN ALLEN, City Block.

N. B. All Fruit will be warranted to be of the kind ordered. nov 1 31\*



## PEACH AND PEAR TREES.

The subscriber is prepared to supply Peach Trees of the choicest kinds, surpassed by none in the U. States, and of the earliest to the latest kinds, which he is enabled to sell at 15 cts. per tree for 100 trees, 12 1/2 cents per tree, for a larger number, or 20 cts. for a less number than 100; if packed an extra charge.

He can also supply a few very choice Pear Trees at 50 cts. per tree—and in the Fall will be able to furnish any quantity required of many kinds.

Catalogues furnished on application at the Farmer office. Entire reliance may be placed on the genuineness of these trees, and of their being of the choicest kinds. ap 12 S. SANDS.

## DEVON BULL FOR SALE.

For sale, a fine Devon Bull, 3 years old, well grown and free of all faults; he is of Mr. Patterson's stock—The owner having an opportunity of obtaining a bull of another stock will sell him deliverable in Baltimore at 45 dollars. Calves of his get are very fine animals. Apply to no 29 S. SANDS.

ROBERT SINCLAIR, Jr. &amp; CO. No. 60 Light st. Baltimore.

Offer for sale at reduced prices, HARVEST TOOLS, THRESHING MACHINES, &c.

## A SITUATION AS OVERSEER,

Is wanted by a single man, who can produce the highest testimonials of character and ability, and who would be willing to go to any part of Maryland or the neighboring states. He could enter upon his duties immediately. Apply to S. Sands, at the office of the American Farmer. Dec. 6. 31\*

The National Intelligencer will please publish this to the amount of \$1 and charge the American Farmer.

## PORTABLE TUBULAR STEAM GENERATOR.

The undersigned successors to the late firm of Bentley, Randall & Co. are manufacturing, and have constantly on hand a full assortment of the above Boilers, which within the last few months have undergone many improvements: we can now with confidence recommend them for simplicity, strength, durability, economy in fuel, time, labor and room, to surpass any other Steam Generator now in use. They are equally well adapted to the Agriculturist for cooking food for cattle and hogs, the Dyer, Hatter and Tanner for heating liquors, to Manufacturers (both Cotton and Woollen) for heating their mills, boiling sizing, heating cylinders, &c., to Pork Butchers for heating water for scalding hogs and for rendering lard, to Tallow Chandlers for melting tallow by circulation of hot water (in a jacket,) to Public Houses and Institutions for cooking, washing and soap making, and for many other purposes for all of which they are now in successful operation; the economy in fuel is almost incredible; we guarantee under all circumstances a saving of two thirds, and in many instances fully three fourths—numerous certificates from the very best of authority can be produced to substantiate the fact. We had the pleasure of receiving the premium for the best Steam Apparatus at the Agricultural Fair held at Govanstown in October 1843.

Manufactory, McCausland's old Brewery, Holliday st. near Pleasant st., Baltimore, Md.

Dec. 6. 1f

RANDALL &amp; CO.

## GODEY'S LADY'S BOOK FOR 1844,

Edited by Mrs. Hale and others, the best Magazine of the season, and the greatest circulation of any in the world. It contains Line and Mezzotint Engravings, Colored Fashion Plates, Music, and Contributions by the best authors in the United States

## A GREAT INDUCEMENT TO NEW SUBSCRIBERS.

For every new subscriber sending \$3, we will send a copy of the DRAWING ROOM ANNUAL FOR 1844, Or, A Gift for Every Season. This is a quarto annual, containing 15 large Engravings and 64 pages of Reading Matter, by the most celebrated Authors, or for every new subscriber sending \$3, we will send a copy of "GODEY'S CENTRE TABLE ORNAMENT," or a back volume of the Lady's Book; or the Saturday Courier, Saturday Post, or Saturday Museum, 6 months.

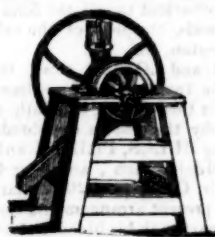
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among which is PIERSON & GREGG'S improved ENDLESS CHAIN HORSE POWER,

an article that has been fairly tested, and has given complete satisfaction—and for which they received from the Agricultural Society of New Castle County, the FIRST PREMIUM at the late exhibition. Straw Cutters or Corn Shellers can readily be attached to this machine—also, GREGG'S highly improved Premium

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(Signed) Chauncey P. Holcomb, James B. Rogers, John W. Andrews, John Platt, Lamborne Pyle, Robt. McCabe, Isaac Fredd, Maris H. Fredd. no 8

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Nov. 15, 1843.

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